

Exhibit 5



Food Service Director

Job Code
EFSD1

Job Description Title

Job Summary

Job Summary

Plan, direct and coordinate the activities associated with running a single site, stand-alone food service operation in a facility with only one kitchen and less than 1,000 inmates/beds. This position is in charge of the operational and financial responsibilities for the kitchen. Supervises an AFSD and/or a team of Food Service Supervisors and/or Cooks who are involved with the preparation, serving and clean-up of food in a secure correctional facility

[REDACTED]

Supervisory Role

Supervisory Role

Qualifications

Education/Licenses/Certifications

Required/Preferred

Level

Description

Years Of Experience

Minimum Years of
Experience

Maximum Years of
Experience

Comments

Travel

Travel Requirement

Amount of Time

Local

Overnight

Associated Knowledge, Skills and Abilities

Associated Knowledge, Skills and Abilities:

- Knowledge and experience managing and applying kitchen sanitation and safety standards and methods.
- Knowledge of basic accounting and mathematical abilities to complete necessary reports High School Diploma or Equivalent
- Five years' of management or supervisory experience in a food service environment.
- ServSafe Certified.
- Must be able to pass company background check.
- Must be able to pass drug test.
- Establishing a course of action for self and/or others to accomplish specific goals by planning proper

assignments of personnel and appropriate allocation of resources.

Core Competencies

Core Competencies

Cooperation/Teamwork - Works harmoniously and contributes to building a positive team spirit while working with others to get a job done; responds positively to instructions and procedures.

Attendance/Punctuality - Is consistently at work and on time and instills same in team members supervised.

Oral Communication – Listens and gets clarification while following work instruction. Responds well to questions.

Attention to Detail – Ability to consistently follow verbal and written instructions on safe work conditions and food preparation.

Customer focused - Listens and understands the customer (both internal and external); anticipating customer needs; giving high priority to customer satisfaction.

Work Environment

Primary Work Environment

Environmental Conditions

Environmental Condition	Amount of Time
Vibration	
Wet or humid conditions (non-weather)	
Outdoor weather conditions	
Extreme cold (non-weather)	
Extreme heat (non-weather)	
Work near moving mechanical parts	
Risk of electrical shock	
Work in high, precarious places	
Fumes or airborne particles	
Toxic or caustic chemicals	
Work with explosives	
Risk of radiation	

Noise Level

Physical Demands

Physical Demands**Physical Demand****Amount of Time**

Stand

Walk

Sit

Use hands to finger, handle, or feel

Reach with hands and arms

Climb or balance

Stoop, kneel, crouch, or crawl

Talk or hear

Taste or smell

Drive

Lifting Requirements**Lifting Demand****Amount of Time**

Up to 10 pounds

Up to 25 pounds

Up to 50 pounds

Up to 100 pounds

More than 100 pounds

Vision Requirements**Vision Demand****Requirement**

Close vision (clear vision at 20 inches or less)

Distance vision (clear vision at 20 feet or more)

Color vision (ability to identify and distinguish colors)

Peripheral vision (ability to observe an area that can be seen up and down or to the left and right while eyes are fixed on a given point)

Depth perception (three-dimensional vision, ability to judge distances and spatial relationships)

Ability to adjust focus (ability to adjust the eye to bring an object into sharp focus)

Acknowledgement**Acknowledgement**

I have read and received a copy of my job description and specifications. I understand the information contained herein, and I further understand that this job description is not intended and should not be construed as a comprehensive list of all the responsibilities, skills, efforts or working conditions associated with my job. I may be required to perform additional tasks necessary to meet the requirements and standards set up by the company.

By signing this document, I agree that in the event that my employment ends, either voluntarily or

involuntarily, the company may withhold from my final paycheck any amount for company tools, equipment, uniforms or any expenses that I incurred, except to the extent prohibited by federal or state minimum wage law. I represent that this authorization is executed voluntarily and has not been made as a condition of continued employment.



Assistant Food Service Director

Job Code
EAUSD

Job Description Title

Job Summary

Job Summary

Plan, direct and coordinate by assisting in the activities associated with running a large food service operation with one or more production kitchens. Supervises a group of team members involved in preparation, serving and clean-up of food service. May also be an identified participant in an OJT program, training for purposes in preparation for an FSD role/promotion.



Supervisory Role

Supervisory Role

Qualifications

Education/Licenses/Certifications

Required/Preferred

Level

Description

Years Of Experience

Minimum Years of
Experience

Maximum Years of
Experience

Comments

Travel

Travel Requirement

Amount of Time

Local

Overnight

Associated Knowledge, Skills and Abilities

Associated Knowledge, Skills and Abilities:

- Knowledge and experience managing and applying kitchen sanitation and safety standards and methods.
- Knowledge of basic accounting and mathematical abilities to complete necessary reports High School Diploma or Equivalent
- Five years' of management or supervisory experience in a food service position.
- ServSafe Certified.
- Must be able to pass company background check.
- Must be able to pass drug test.

Core Competencies

Core Competencies

Cooperation/Teamwork - Works harmoniously and contributes to building a positive team spirit while working with others to get a job done; responds positively to instructions and procedures.

Attendance/Punctuality - Is consistently at work and on time and instills same in team members supervised.

Oral Communication – Listens and gets clarification while following work instruction. Responds well to questions.

Attention to Detail – Ability to consistently follow verbal and written instructions on safe work conditions and food preparation.

Customer focused - Listens and understands the customer (both internal and external); anticipating customer needs; giving high priority to customer satisfaction.

Managing Work - Establishing a course of action for self and/or others to accomplish specific goals by planning proper assignments of personnel and appropriate allocation of resources.

Work Environment

Primary Work Environment

Environmental Conditions

Environmental Condition	Amount of Time
Vibration	
Wet or humid conditions (non-weather)	
Outdoor weather conditions	
Extreme cold (non-weather)	
Extreme heat (non-weather)	
Work near moving mechanical parts	
Risk of electrical shock	
Work in high, precarious places	
Fumes or airborne particles	
Toxic or caustic chemicals	
Work with explosives	
Risk of radiation	

Noise Level

Physical Demands

Physical Demands

Physical Demand	Amount of Time
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Stand
Walk
Sit
Use hands to finger, handle, or feel
Reach with hands and arms
Climb or balance
Stoop, kneel, crouch, or crawl
Talk or hear
Taste or smell
Drive

Lifting Requirements

Lifting Demand	Amount of Time
Up to 10 pounds	
Up to 25 pounds	
Up to 50 pounds	
Up to 100 pounds	
More than 100 pounds	

Vision Requirements

Vision Demand	Requirement
Close vision (clear vision at 20 inches or less)	
Distance vision (clear vision at 20 feet or more)	
Color vision (ability to identify and distinguish colors)	
Peripheral vision (ability to observe an area that can be seen up and down or to the left and right while eyes are fixed on a given point)	
Depth perception (three-dimensional vision, ability to judge distances and spatial relationships)	
Ability to adjust focus (ability to adjust the eye to bring an object into sharp focus)	

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made as a condition of continued employment.

Job Code
NSTSU

Job Description Title

Job Summary

Supervisory Role

Education/Licenses/Certifications Required/Preferred	Level
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Description

High School Diploma or Equivalent

Prior food service experience is preferred Prior institutional food service or restaurant experience is a plus Previous dietary aide/dietary food experience is plus													
Years Of Experience <table border="1"> <thead> <tr> <th>Minimum Years of Experience</th> <th>Maximum Years of Experience</th> <th>Comments</th> </tr> </thead> <tbody> <tr> <td colspan="3"> Travel Travel Requirement </td> </tr> <tr> <td colspan="2">Local</td> <td rowspan="2">Amount of Time</td> </tr> <tr> <td colspan="2">Overnight</td> </tr> </tbody> </table>			Minimum Years of Experience	Maximum Years of Experience	Comments	Travel Travel Requirement			Local		Amount of Time	Overnight	
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Associated Knowledge, Skills and Abilities

Associated Knowledge, Skills and Abilities:

Core Competencies

Core Competencies

Work Environment

Primary Work Environment

Environmental Conditions

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Amount of Time

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Noise Level

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